## CHRISTMAS PARTY MENU

Three courses 32.50 crackers, coffee & stollen

## STARTERS

Sweetcorn soup, ancho chilli oil v



Traditional pork "terrine de campagne", apple & pear chutney

Potted brown shrimps, nutmeg butter, toast

Winter vegetable fritter, spiced pumpkin purée ve

Grilled smoked Scottish salmon. piccalilli soused vegetables, citrus crème fraîche dressing

## MAINS

Slow-cooked beef cheek, red Thai aromatic sauce, coconut pilaf rice

Duck cassoulet.

duck leg confit, chorizo, haricot beans, French herbs

Free range bronze roast turkey, chestnut stuffing. slow-roasted vegetables, bread sauce, port gravy

Seared hake fillet, wilted kale, saffron & mussel sauce

Wild mushroom & truffle risotto v (ve on request)





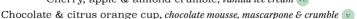


## DESSERTS

Winter-spiced bread & butter pudding, brandy crème anglaise v

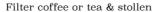


Cherry, apple & almond crumble, vanilla ice cream ve





Raspberry coupe "Cranachan", raspberries, toasted hazelnut granola & whisky cream v



CHEESE OPTIONS Instead of dessert 4.00 supplement or as an extra course 8.00 Selection of British cheeses & accompaniments